

IN THE CLAIMS:

Please amend claims 7 and 11, as follows:

Claims 1-6 (Cancelled).

7. (Currently amended): A method for preparing meat-based products, with the direct incorporation of olive oil instead of animal fat and with the addition of feta cheese pieces, comprising the following steps:

(a) Preparing a solid fat-free meat emulsion from fat-free meat pulp at a temperature of 0°C, H<sub>2</sub>O at a temperature of 2°C, salt, preservatives and auxiliary salts; wherein the auxiliary salt is a citrate salt; and mixing the emulsion constituents until the temperature of the emulsion rises up to 2°C;

(b) Adding olive oil to the emulsion by mechanical process to conserve the organoleptic, physical-chemical and nutritional characteristics of the olive oil;

(c) Continuing mixing of the emulsion under a simultaneous vacuum until the temperature of the emulsion rises up to 4°C;

(d) Adding feta cheese pieces to the emulsion by mechanical process to conserve the organoleptic, physical-chemical and nutritional characteristics of the feta cheese pieces; and continuing the vacuum mixing until the feta cheese pieces are dispensed throughout the emulsion;

(e) Conveying the emulsion to a filling machine, where it is stored, under vacuum and is pasteurized at 71°C; and

(f) Moving the emulsion into a blast freezer unit having a temperature of -2°C to 2°C.

8. (Previously presented): The method of claim 7, wherein the quantity of olive oil added varies between 2 and 20% of the emulsion.

9. (Previously presented): The method of claim 7, wherein the quantity of feta cheese pieces added varies between 2 and 25% of the emulsion.

10. (Previously presented): A meat-based product to which olive oil and feta cheese pieces have been added by the method of claim 7.

11. (Currently amended): A method for preparing meat-based products, with the direct incorporation of feta cheese pieces comprising the following steps:

(a) Preparing a solid fat-free meat emulsion from fat-free meat pulp at a temperature of 0°C, H<sub>2</sub>O at a temperature of 2°C, salt, preservatives and auxiliary salts; wherein the auxiliary salt is a citrate salt; and mixing the emulsion constituents until the temperature of the emulsion rises up to 2°C;

(b) Continuing mixing of the emulsion under a simultaneous vacuum until the temperature of the emulsion rises up to 4°C;

(c) Adding feta cheese pieces to the resulting emulsion by mechanical ~~mechanical~~ process to conserve the organoleptic, physical-chemical and nutritional characteristics of the feta cheese pieces; and continuing the vacuum mixing until the feta cheese pieces are dispensed throughout the emulsion;

(d) Conveying the emulsion to a filling machine, where it is stored, under vacuum and is pasteurized at 71°C; and

(e) Moving the emulsion into a blast freezer unit having a temperature of -2°C to 2°C.

12. (Previously presented): A meat-based product to which feta cheese pieces have been added by the method of claim 11.